

PRODUCT SPECIFICATION SHEET

BANANA POWDER

CODE

GBPW-A

B = banana

PW = powder

INGREDIENTS

Fresh Bananas 100%

No additives are used

GENERAL SPECIFICATION

Banana Powder is elaborated with fresh bananas of varieties in Ecuador (Cavendish). Bananas are selected and ripened; the process includes the cleaning of the fruit, peeled, crushed, deseeded, dehydrated, sifted, milling, filling and packing.

The inclusion of a minimal amount of natural fibres and seeds may be present as an unavoidable consequence of the process.

Our product is processed packed and transported under strict sanitary conditions and accordance with the good practice of manufacture.

APPLICATION

This product is gently appreciated for foods industries and especially, dietetic aliments, pasty ice cream, jams, and instant desserts, etc.

The powder reconstituted 1:3 with water is used in the same traditional uses as fresh mashed bananas.

LABEL

All the packing are labeled with the follow information:

- Company name
- Address company
- Product name
- Lote code
- Product code
- Ingredients
- Net weight
- Gross weight
- Elaboration date
- Expiration date
- Number of the unit
- Certifications logos
- Storage conditions

ORGANOLEPTIC CHARACTERISTICS

Parameter	Description
Color	Creamy Yellow
Odor	Characteristic ripe bananas, sweet. Free of foreign odors.
Flavor	Characteristic ripe bananas, sweet. Free of strange taste.
Texture	Granulated well fine.

CHEMICAL AND PHYSICAL PARAMETERS

Parameter	Values
Moisture (percent maximum)	< 3
pH	4 - 5
Acidity (percent)	1 - 2

MICROBIOLOGICAL CHARACTERISTICS

Parameter	Values
Aerobic Plate Count (maximum CFU / g)	10 ³
Yeast & Moulds (max. CFU / g)	< 10
¹ Coliforms (CFU / g)	< 10
¹ E. Coli (CFU / g)	< 10
Staphylococcus (CFU / g)	< 10
¹ Enterobacteriaceae (CFU / g)	< 10
Salmonella (CFU / 100 g)	None detected

< 10 = absence in dilution 1:10

¹ Employed Petrifilm method

BANANA POWDER

PACKING

Dehydrated products are packed in thermo – sealed high density polyethylene bag, and this in a corrugate carton box.

The standard package is in box of 20 kg., but custom size packaging is available upon request.

CONTAINER FCL 20"

- PALLETIZED: 10 pallets. 32 carton box of 20 Kg each one, per pallet (6400Kg. net weight).

CONTAINER FCL 40"

• PALLETIZED: 20 pallets. 32 carton box 20 Kg each one, per pallet (12.800Kg. net weight).

STORAGE CONDITION AND SHELF LIFE

The shelf life is 24 months in areas with suitable conditions of temperature between 22 to 32 °C, in dry places and in its original packaging.

TRANSPORTATION

The shipping container is subject to inspection and approval upon arrival at the prior to loading.

This inspection is to ensure that the container is cleared, and free of odor, infestation, foreign material, or anything that may cause a degradation of the product quality.

CERTIFICATIONS

- Kosher certification.
- Certification for Organic production
- HACCP Certification



EC-BIO-141
Agriculture of Ecuador



Certified by:
Kiwa BCS ÖKO Garantie GmbH



KOSHER / PARVE



HACCP

ORGANIC CERTIFICATION

Produced by **FUTURCORP S.A.**
PRODUCT OF ECUADOR